

# LA CREMA®



## SARALEE'S VINEYARD

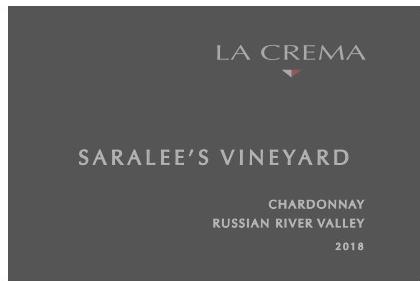
2018

# Chardonnay

### Elegant. Balanced. Distinct.

"Aromas of citrus blossom, GOLDEN DELICIOUS APPLE, and TOASTED HAZELNUT are followed by flavors of YELLOW PLUM, MEYER LEMON, and BAKED PEAR. On the palate, the wine offers bright acidity and a refined finish."

JENNIFER WALSH, WINEMAKER



### THE STATS:

Appellation:	Russian River Valley
Composition:	100% Chardonnay
Type of Oak:	100% French; 30% new
Time in Barrel:	9 months
Alcohol:	13.5%
T.A.:	0.59g / 100mL
pH:	3.53

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions — passionate in our belief that they make uniquely expressive and elegant wines.

### A REMARKABLE PLACE

At the heart of the Russian River Valley, sits a majestic vineyard honoring the late Saralee Kunde, one of the region's most beloved and respected winegrowing visionaries. Awash with rustic charm, the 200-acre vineyard features a variety of Chardonnay clones on a diverse spectrum of rootstocks as well as eight different soil types — mostly sandy/gravelly, or clay loams. This complex vineyard dotted with flower gardens and oak groves produces truly spectacular fruit.

*It's one of the world's best cool-climate appellations.  
It's a place for La Crema.*

### EXCEPTIONAL GRAPES

The start of the 2018 growing season was unseasonably warm and dry. A cold snap in late February followed by record rainfall in March prevented early budbreak. Warm temperatures through Easter weekend finally triggered budbreak in the Russian River Valley. Fruit set was above average at the Saralee's Vineyard, with large berries and clusters. Cycles of above-average temperatures in June and July accelerated maturation through August, while unusually cool temperatures and long, foggy mornings led to extended ripening time late in the season. The Chardonnay harvest at Saralee's Vineyard began on September 20<sup>th</sup>.

### ARTISAN WINEMAKING

*Our boutique, hands-on techniques continued into the winery.*

The fruit was harvested in the cool hours of the morning before being gently sorted at the winery. Whole clusters were placed in the press where they received a gentle squeeze to liberate the free-run juice. The resulting juice settled at cold temperatures and was racked the following day to French oak barrels. Primary and secondary fermentation occurred in barrel with lees stirred occasionally for texture development. The finished wine is barrel aged for a minimum of 9 months without racking until final bottling.

*The singular beauty of Saralee's Vineyard in every sip.*